

Amendments to the Claims

1-3. (Cancelled)

4. (Currently amended) The method according to claim-~~4~~ 6, wherein the organic acid is added by allowing to contact an aqueous organic acid solution with the mixture (MX).

5. (Cancelled)

6. (Currently amended) ~~The method according to claim-5,~~ A method for producing a fat, which comprises adding an organic acid selected from the group consisting of citric acid, ascorbic acid, succinic acid, maleic acid and oxalic acid to a mixture (MX) which is a selective interesterification reaction product and whose total content of triglycerides (TG) and fatty acids or their monohydric alcohol esters (FA) is 95% or larger to form a second mixture, and distillation-refining the second mixture to remove a part or all of fatty acids or their monohydric alcohol esters (FA) from the second mixture, suppressing isomerization of desired 1,3-saturated-2-unsaturated triglycerides (SUS), wherein after removal of only a part of fatty acids or their monohydric alcohol esters (FA) from the second mixture, a fresh fatty acid or its monohydric alcohol ester (FA) is added to the second mixture to form a third mixture, followed by subjecting the third mixture to the selective interesterification reaction, wherein the removal of only a part of fatty acids or their monohydric alcohol esters (FA) from the second mixture (MX) is performed at a temperature of at least 15°C lower than that at which the removal of all of fatty acids or their monohydric alcohol esters (FA) from the second mixture (MX) is performed.

7. (Currently amended) The method according to claim-~~5~~ 6, wherein the fresh fatty acid or its monohydric alcohol ester (FA) is a hydrogenated product of fatty acids or their monohydric alcohol esters (FA) separated from the second mixture-~~(MX)~~.

8-9. (Cancelled)